

2023

Nr. 16 - Grüner Veltliner Granite

Landwein



Cellar

handpicked – 12 hours
maceration on the skins –
fermentation in 400l granite tank
– oxygen exchange through
granite – malolactic fermentation
– ageing for 6 months in granite
- unfiltered

Tasting Note

yellow apple – acacia blossom –
walnut – white pepper –
mineralic – soft tannins

Food Pairing

black pudding borek - veal
escalope – soft cheese

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
11.5 %

Residual Sugar
1 g/l

Acid
6 g/l

Drinking Temperature
8 - 10 °C

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